Production of LAB bacteriocin in MRS medium and in a natural cereal medium with potential application in the food industry

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Introduction & Objective: Listeria monocytogeries great concern in the food industry. Bacteriocins, produced by lactic acid bacteria (LAB) are of great importance to face this concern. e reason for that is because some bacteriocins have demonstrated antimicrobial activity against Listeria monocytogenes and do not alter the organoleptic characteristics of the products. Although MRS broth can ful II fastidious growth requirements of most LAB, high costs for large-scale commercial applications and non-food grade constituents limit its use by the food industry. e objective of this study was to seek for a simple and food grade medium that could promote growth of an autochthonous strain of